NEW ENGLAND FARMER.

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COMMUNICATIONS.

For the New England.

PRUNING THE ISABELLA GRAPE VINE.

"PRUNING THE VINE. Well, neighbor, how does your Isabella promise this season? Not a single grape. Ah, how is that? We sent for Mr. M. last fall—he pruned it so closely that the branches looked like naked sticks, and now we have not a grape to gratify our palate.

"Close pruning is too common in this country; in summer only the unproductive shoots should be taken out, and not these unless they produce too much shade." —*New York Farmer.*

THE above appeared in Vol. XII, No. 10, and I regret to see such pieces inserted in a standard paper like yours without comment from the Editor. If this sarcasm on pruning shall pass as deserved, much injury will result to the cause you have evidently at heart: I mean the successful culture of native and other hardy vines. "Mr. M." knew nothing of his business, or the vine had exhausted itself in the previous year's bearing. Any Isabella (and most other hardy vines) pruned judiciously every year according to the age, vigor and general growth of the plant, and depth and strength of the soil, will, every year produce a good crop, much superior to any thing from a vine only slightly pruned in the summer. The reason is obvious to any who have studied the nature of the vine, and attended carefully to its cultivation in this country. It should be divested of its surplus branches in the summer, to admit the light and air to ripen the wood as well as the fruit. An experienced cultivator will be as particular in exposing the branches which are to bear freight the following season, as to any other part of cultivation. Grape vines have a constant tendency to throw out lateral shoots, and if the branches which are intended to furnish the next crop of fruit are not divested of those as they appear, their strength will be found exhausted; and if any fruit appear, its quality will be very inferior.

As soon as the buds are developed in the spring a vine stops bleeding; and in the spring we can cut out all the wood which has perished during the winter, of which there will be a quantity on every vine native or exotic, and it cannot be expected that the late growth should ripen sufficiently to stand a severe frost. I prefer pruning in the spring, because we can then make clean work, and lay in only fine ripe wood; and by doing this work a short time before the buds put forth, the plant receives no injury from bleeding. Most foreign vines will become acclimated and hardy by a discriminating use of the knife.

If you deem this communication worth insertion, I may probably make more remarks on this subject. PORT CARBON, PA.

MASS. HORTICULTURAL SOCIETY.

PROCEEDINGS

Of the Massachusetts Horticultural Society, at a meeting held at the Hall of the Institution, Oct. 19th, 1833.

THE President read the following letter, and stated that the wine therein named was the only specimen he had ever tasted, of American production, from the fruit of either foreign or native vines, which was the *pure juice of the grape*, without the reinforcement of *sugar* or *spirit*; and that it not only resembled, in color and flavor, those from the vintages of the Rhine, but even rivalled some of the varieties of that region, which have been imported to a considerable extent within a few years, and are now so generally drank and so highly appreciated in this country.

Cincinnati, Oct. 7, 1833.

Dear Sir, I sent you by private conveyance two bottles of wine of last year's vintage, made from a native grape. Some of my friends had purchased of Boller of N. York, some of his Rhenish *Cabinet* wines, for which they paid him 15 to $36 per dozen. I bantered them to place them in competition with my domestic wine, at our late fair. The Society appointed a special committee of wine merchants and connoisseurs. I am not certain whether 10 or 12 of the committee attended. Three bottles of the same size and shape were submitted; one containing Johannesberger, one Geisenheiner, and the third a domestic wine from a native grape, the same I sent you. They were ignorant of the contents of each bottle, and were left alone to make up their decision. When the company were admitted, it appeared all but two had decided in favor of the bottle containing the domestic wine. The principal importer of the Cabinet wines was present, and the three samples were submitted to him, and he selected the same bottle. The domestic wine was of the same color and character, but in flavor and aroma *sui generis*, having the flavor of the fruit. But my object in this letter was not to detail this result, but to express my fears that the wine sent you was received by the committee in the heat of summer. The fair was only 5 miles from the city, but I found the wine I sent in a partial state of effervescence, and would willingly have avoided the time, had it not been too late. I am anxious to hear from you, for should the wine sent you have been injured I shall send you a sample of the same wine as soon as the weather is cool.

We have nearly completed the vintage at one of my vineyards, containing about 4 acres; but a part of the vines are too small to bear. My vinedresser's estimate was 2000 gallons, my own 1500. It will not fall short of my estimate. His portion of the wine (one half) is made with less care than mine, yet he has refused 87½ cts. per gallon, offered by the keepers of our coffee houses, for the whole of his wine. He sold at that price last year. Very respectfully, N. LONGWORTH.

EXHIBITION OF FRUITS.

Saturday, Oct. 19th.

Apples. From Mr. Whitmarsh, Brookline, very fine large red apples. Mr. John Perkins, Essex, seedling apples, very fine. Mr. John A. Kenrick, two sorts of apples. Mr. Joel Dakin, Sudbury, Garden Royal, good. Dr. Russell of Lincoln, seedling apples, good. Mr. E. M. Richards, Dedham, Boun's Imperial Russet, and two varieties unknown. Mr. E. Bartlett, Gloria Mundi, and Fall and Golden Pippin apples. Mr. Richardson, Dorchester, chesnut apple (French), French Russet apple and the Harvey apples, good. Mr. John Perry, Sherburne, native apples, good.

Pears. Mr. Wm. E. Payne, Waltham, seven varieties pears, names unknown, not in eating. Mr. Wm. Oliver, Dorchester, Muir Fowl's Egg, true sort. Mr. E. Bartlett, Dorchester, striped, long green of Cox, Chaumontelle, St. Germain, and Brown Beurre pears. R. Manning, Salem, a French pear, name unknown.

Peaches. From Mr. John Mackay, Weston, fine Clingstone Seedling peaches. Mr. E. M. Richards, Dedham, Heath Clingstone of Cox.

Grapes. From Mr. Joshua Child, Boston, four fine large bunches grizzly Tokay grapes. Mr. E. Vose, Dorchester, Black Muscat, Violet Muscat, White Muscat and Grey Muscat, all excellent. Dr. S. A. Shurtleff, Boston, his fine Seedling grapes. Mr. J. Balch, Roxbury, Black Hamburg grapes, girdled, the largest berries exhibited from open culture. For the Committee, B. V. FRENCH.

Saturday, Oct. 26th.

By Mr. VOSE, *Passe Colmar* and *Napoleon* Pears estimable varieties.

By Mr. MANNING, first and second crop of *Passe Colmar* and *Doyenne Gris* pears. Also *Bleecker's Meadow*, which promise well, (received from Messrs. James Bloodgood & Co. Flushing, N. Y. and *Persique* Peaches (of Cox.)

By Mr. V. FRENCH, a very large and beautiful specimen of the *Chaumontelle* Pears, and a variety of large *Quinces* from French trees, names lost.

By Mr. J. BALCH, Roxbury, very large and fine clusters of girdled *Catawba* Grapes. Also, *Bland's Madeira.*

By Mr. SAMUEL HASTINGS, Boston, *St. Michael* Pears, fair and handsome.

By Messrs. WINSHIP, (received from Dr. Joel Burnett of Southboro',) large Seedling Pears, which the Committee have named the "*Burnett Pear.*" Also, by the same, *St. Germain* Pears.

By Mr. P. WARE, Franklin, *St. Michael* Pears.

By Mr. FRANCIS AMORY, Milton, *Pears*, name unknown, not in eating.

By Mr. JAMES WADSWORTH, Geneseo, N. Y. uncommonly large *Seckle* and *Baking Pears.*

By Mr. POND, *Isabella*, handsome *Catawba*, and *Pond's fine Seedling Grapes.*

By Mr. THOMAS MASON, a basket of handsome *Peaches.*

By Mr. BENJ. WELD, Roxbury, small *Seedling Apples*, of rather delicate flavor, the first year of bearing.

By Mr. BENJAMIN WHEELER, Framingham, two varieties of *Apples*, names unknown; one was considered a good eating fruit, and the other fit for culinary purposes.

By Mr. FAY, raised in the garden of Mr. SYMES, Charlestown, a *Pound* pear weighing 28½ oz.

Per order of the Committee on Fruits, &c.

E. M. RICHARDS.

VEGETABLES EXHIBITED.

By Mr. D. HAGGERSTON, from the Society's garden, Mount Auburn, *Carote Violette*, seed from the London Hort. Soc.

By Mr. GEO. NEWHALL, Dorchester, a *Sugar Beet*, weighing 23 lbs.; it weighed when taken from the ground with the top 31 lbs.

By Mr. P. B. HOVEY, Jr. Cambridgeport, *Purple Brocoli*, the largest and handsomest ever exhibited at the rooms of the Society. E. M. R.

From the American Orchardist.

GATHERING AND PRESERVING FRUIT.

Various theories have been offered for preserving apples in a sound state for winter use, or for distant voyages. Some have proposed gathering the fruit before it is ripe, and drying it on floors before it is put up: this has been tried; apples lose their sprightly flavor, and keep no better than by some less troublesome modes. Dr. Noah Webster has recommended that they should be put down between layers of sand that has been dried by the heat of the summer. This is, without doubt, an excellent mode, as it excludes the air, and absorbs the moisture, and must be useful when apples are shipped to a warm climate. But apples thus preserved are liable to imbibe an earthy taste.

Chopped straw has also been highly recommended to be placed between layers of fruit; but I have noticed that the straw, from the perspiration it imbibes, becomes musty, and may do more hurt than good. When apples are to be exported, it has been recommended that each be separately wrapped in coarse paper, in the manner oranges and lemons are put up. This is, without doubt, an excellent mode. And Mr. Loudon has recommended that apples destined for Europe should be packed between layers of grain.

Great quantities of winter fruit are raised in the vicinity of Boston, and put up for the winter use, for the market and for exportation. The following is the mode almost universally adopted by the most experienced. And by this mode the apples, under very favorable circumstances, are frequently preserved in a sound state, or not one in fifty defective, for a period of seven or eight months. The fruit is suffered to hang on the tree to as late a period as possible in October, or till hard frosts have loosened the stalk, and they are in danger of being blown by high winds; such as have already fallen are carefully gathered and inspected, and the best are put up for early winter use. They are carefully gathered from the tree by hand, and as carefully laid in baskets. New, tight, well seasoned flour barrels from the baker's, are usually preferred; the barrels being quite filled are gently shaken, and the head is gently pressed down to its place and secured. It is observed that this pressure never causes them to rot next the head, and is necessary, as they are never allowed to rattle in moving. No soft straw or shavings are admitted at the ends; it causes mustiness and decay. They are next carefully placed in wagons and removed on the bulge, and laid in courses in a cool airy situation, on the north side of a building, near the cellar, protected by a covering on the top of boards, so placed as to defend them from the sun and rain, while the air is not excluded at the sides. A chill does not injure them; it is no disservice; but when extreme cold weather comes on, and they are in imminent danger of being frozen, whether by night or by day, they are carefully rolled into a cool, airy, dry cellar, with an opening on the north side, that the cold air may have free access—they are laid in tiers, and the cellar is in due time closed, and rendered secure from frost. The barrels are never tumbled or placed on the head. Apples keep best when grown in dry seasons and on dry soils. If fruit is gathered late, and according to the above directions, repacking is unnecessary; it is even ruinous, and should on no account be practised, till the barrel is opened for use. It has been fully tried.

From the New-Hampshire Spectator.

CULTURE OF SILK.

The culture of silk has of late been suggested to the American people as affording a prospect of reward to the cultivator of the New England or the Eastern States. If you think the following experiment worth an insertion in your paper, you may oblige some who wish for more information on this subject. I have made an experiment personally, and can attest the truth of every item that I communicate, for I have kept an exact diary of the whole experiment, and the result. I may be permitted to say in the outset, that I never have had an opportunity of attending any silk worm establishment, and all the previous knowledge I have ever had, before commencing the experiment, was in 1831. I saw one silk worm in the action of winding, and one other on the shelf, nearly ready to ascend the bushes to winter; and in 1832, one or two hundred about ten days old, reared by those who had no previous opportunity of seeing the development of the silk worm, and were as unlearned as myself. This fact is only hinted at to prove that any person may, by diligent care, raise silk, if they never were acquainted with the art; yet, to make it profitable in the end, as in every other species of cultivation, a complete knowledge of the subject is undoubtedly necessary.

On the 20th June last past, my eggs were hatched. I counted out 1500, and a few more to supply the place of those that should die in the several stages, say from 50 to 100. These were uncounted. My calculation was to raise about 1500. By reason of the cold and rainy summer, the worms were retarded in their growth, as will always happen—warm and dry weather being the climate suited to the full perfection of the worm, and facilitates its growth and maturity; yet, the food in either case, will be about the same—the only difference will be the length of time required for the insect to eat the same quantity of leaves. The first cocoon was wound on the 38th day of the age of the silk worm. After the fourth moulting, or in other words, shedding of their skin—for they skin four times during their life before they commence winding their balls or cocoons—they are usually about ten days in winding up their cocoons. Previous to their moulting the fourth time, I counted about 1450; so that 50 had died out of the 1500, beside the worms I held in reserve above stated. Of these 1450 worms, beside those that died during this last age of the worm, and during their winding, I counted 912 that remained on the shelves on the 40th day—585 on the 42d day—303 on the 43d day—186 on the 44th day—90 on the 45th day—43 on the 46th day—26 on the 47th day—13 on the 48th day. In ten days from the beginning of winding, all had wound their cocoons, except 13 worms. In four days more, these were all wound. The whole time the silk worms were progressing through their several ages, each age designated by their moulting, including the winding, was 53 days—the usual time is from 42 to 45 days—retarded no doubt from the cold and dampness of the season. There died in the whole 257, during the several ages, till the completion of the cocoons. I had 1243 cocoons of all descriptions, and but few, say 15, that would not reel off. The reserved uncounted worms are not included in this estimate.

The weight of cocoons before reeling, and as soon as they were picked from the bushes, weighed 4 lbs. 5 oz. 20 cocoons weighed precisely 1 oz.

Raw reeled silk,	6½ ounces.
Raw silk,	1¼ ounce.

Making the whole product of silk nearly one half pound.

The weight of leaves consumed and wasted, was 75 lbs.

After I had found the quantity of leaves the 1500 worms consumed, I made a comparison with a statistical table communicated in a letter to the 20th Congress of the United States, by Hon. James Mease, on the method of rearing silk in Bavaria, and found by this table 20,000 silk worms consumed 1000 lbs. mulberry leaves—exactly corresponding to 75 lbs. for every 1500 worms—and that from 7 to 10 lbs. of cocoons make a pound of raw or reeled silk—from this estimate the product of my experiment nearly coincides, for 4 lbs. and 5 oz. produced 7¾ ounces of silk. Nor does this estimate of the consumption of leaves and the product of silk, materially differ from the estimate and exact result of Count Dondolo—transmitted to Congress by the Hon. Richard Rush, then Secretary of State.

It will readily be perceived that the rearing of silk worms in our State is practicable, and with due management equals the product raised in Bavaria, and the careful management in the extensive laboratory of Count Dondolo, where eight ounces of eggs, or 160,000 worms are reared. In this laboratory the leaves are chopped, the thermometer regulates the temperature, and the pyrometer the dampness of the atmosphere; and every measure of precaution used to secure the worms from disease—by ventilation, by stoves, and by cleanliness. On reading these treatises, and observing all the nice directions contained therein, any person would almost shrink from the task, and become discouraged before they attempted to enter a field where so many obstacles seemed to threaten him. I have chopped no leaves—made no fire but once or twice, and then when the weather was extremely cold and damp for the season. I gave them what they would eat, and they appeared to know what to do with the leaves as well as any other insect, and not more at a loss about it.

I am fully of opinion that the culture of silk is as easily learned as any other kind of business or art—and that many families in every town would find as profitable reward for their labor as our rich farmers do, by correspondent care and exertion.

Elias Frost.

Plainfield, August 27, 1833.

QUEBEC AGRICULTURAL REPORT, FOR SEPTEMBER, 1833.

The weather this month has been colder than usual, with rain at intervals of about a week. The first frost was on the night of the 2d of the month, and on the two following weeks there were several nights during which ice was formed. Towards the close of the month the weather became warmer, and no further frost was observed till the night of the 30th.

The effects of these frosts, which have extended from the Gulf of St. Lawrence to Pennsylvania, have given the country the appearance usual a fortnight later. Tender plants have been more or less injured; the leaves of the forest trees have assumed the rich, brilliant and changing colors of decay, and many trees are already quite stripped of their leaves.

The weather, upon the whole, has been favorable for harvesting such of the crops as were ripe; but the cold prevented all that were late from ripening, and extensive fields have been injured by the frost. Peas have not ripened, and will prove a bad crop. Below the Island of Orleans, it is the same with a great part of the wheat. Above Quebec, it is hardly an average; and more of it is injured by the worm in the grain than was at first imagined. Oats were fine and abundant, but a great many fields which were still green have suffered greatly by the frosts, or have been cut unripe.

Potatoes are the best crop, and have not suffered materially. They will be a full average. Turnips, which are but little cultivated, particularly the *Swedish* or the *Choix de Siam* of the country, set out early, prove productive, and form an excellent aid to a scanty hay crop.

The pastures have suffered by the frost, and have turned brown where the land is not in good condition. The live stock is, however, yet in good order; but the produce of the dairy, which has been about an average this year, is prematurely diminished.

The finer produce of the garden has failed. Upon the whole, garden stuffs will not keep up to the promise of the earlier part of the season. Every thing fails in coming to maturity. The produce of the orchards is an average in quantity, but inferior in quality.

Nothing but great economy and good management will enable the agriculturist to make the returns of the year meet his most necessary wants, till the labors of another season enable him to raise a fresh supply; and the inhabitants of the towns, unless they have saved something from summer's work, will find themselves hard pressed.

Quebec, 1st Oct. 1833.

HORSEMANSHIP.

The Principles of the Art of Modern Horsemanship; by M. Lebeaud: Translated from the French, by D. J. Desmond, Esq.—Equitation, like all other arts has its principles, both in respect of the rider and the horse. They are well laid down and explained in this little treatise, which, however, we must say, seems to have been translated with dictionary in hand, and without any great knowledge of the original tongue. The following note by the translator, gives good reasons for taking the left, instead of, as is the custom, the right side of a lady on horseback:

When a gentleman accompanies a lady on horseback, he should take the left side of her horse. The custom of taking the right side is derived from the English mode of riding. The law of England directs the left hand of the road to be taken; the gentleman therefore takes the right, to protect the lady from vehicles, &c. which pass on that side. Here the law directs the right hand of the road to be taken, consequently the gentleman should take the left side of the lady's horse. It seems to be best adapted to afford efficient assistance, whatever may occur. The right hand of the gentleman is perfectly free, and may be used to stop the horse, or rescue the lady from danger. He can on this side aid her in disentangling her dress, disengaging her foot from the stirrup, adjusting her reins, and lifting her off her seat, without exposing her to the accidents which might occur to him, if he attempted to give her assistance from the other side. It is not so easy to afford assistance to the lady with the left hand, nor is it so easy for the rider to command his own horse with the right hand.—*Rail Road Journal.*

LOVE OF MUSIC BY SHEEP.

We were surrounded by a large flock of sheep which were leaving their fold to go to pasture; one of our party took his flute out of his pocket, and saying, 'I am going to turn Corydon, let us see whether the sheep will recognise their pastor,' began to play. The sheep and goats, which were following each other towards the mountain with their heads hanging down, raised them at the first sounds of the flute; and all, with a general and hasty movement, turned to the side from whence the agreeable noise proceeded. Gradually they flocked round the musician, and listened with motionless attention. He ceased playing; still the sheep did not stir. The shepherd with his staff obliged those nearest to him to move on. They obeyed; but no sooner did the fluter begin again to play, than his innocent auditors returned to him. The shepherd, out of patience, pelted them with clods of earth, but not one of them would move. The fluter played with additional skill; the shepherd exasperated, whistled, swore, and pelted the fleecy amateurs with stones. Such as were hit by them began to march, but others still refused to stir. At last the shepherd was obliged to entreat our Orpheus to cease his magical sounds. The sheep then moved off, but continued to stop at a distance as often as our friend resumed his instrument.—*Vic de Haydn par Bombat.*

BAYBERRY OR MYRTLE WAX.

The Vegetable Wax, called Bayberry in the Northern, and Myrtle Wax in the Southern parts of the United States, is the produce of a shrub called by botanists *Myrica Cerifera*, which sometimes grows to the size of a small tree, and is found abundantly along the coast, from Maine in the North, to Texas, on the Gulf of Mexico. The wax is extracted from this shrub by collecting the berries, boiling them with water, and bruising them at the same time, by which the wax will rise to the top as a thick oily scum, easily separated, which, when cold, turns out a moderately hard substance, of a green dingy color. After chemical investigation, that substance has been found to resemble bees' wax so closely in the most important properties, that they may be classed under the same genus of chemical bodies.

Until now, the use of this wax has been very limited; the farmers pick up in swamps and the woods a sufficient quantity to supply themselves with candles; and if there is any surplus, they send it to market in New York, Boston, or other Northern places, where it is bought by candle makers, who mix it with their tallow, in order to correct, in summer, the extreme softness of their candles.

Notwithstanding the abundance of its growth, the picking up of the berries among swamps, thick wood and mire, is so laborious, that people who have attempted the collection of the wax as a special business and matter of trade, have found that one single bushel of berries is the utmost a stout and active man can collect in one day's work; hence its price in market is very high, fluctuating between 18 and 25 cents per pound.

The object of this publication is to invite the attention of farmers to the cultivation of the shrub affording the myrtle wax, in order to bring its price down to that of tallow. It is obvious that should the shrubs be collected in one field, consequently ready at hand—it is obvious, I say, that the same man, who, under the difficulty of wandering in swamps, wood and mire, can collect but one bushel, shall be able, when he finds the shrubs gathered together in the same field, to pick up in the same space of time, from three to four bushels, can also deliver his wax at a price proportionably reduced; that is to say, from 25, to 8, 9, or 10 cents per pound.

The question now is, to investigate what will be the nett produce of an acre planted in myrtle wax, the wax selling at the reduced price of 10 cents per pound.

Let us suppose each shrub planted at two and a half feet from each other, there will be in one acre 6724 of them: supposing, next, the average product of each shrub to be only one pint of the berries—then the whole crop will amount to 6724 pints, making up 105 bushels. Now, experience has shown by those who follow the trade, that the quantity of wax obtained from a bushel of berries, averages from 5 to 8 pounds; then our 105 bushels of berries would yield 630 pounds of wax, which, at 10 cents a pound, tallow price, would make $63.

As we have stated already, one man will pick up in a field from 3 to 4 bushels in one day, it follows that the picking of the whole 105 bushels, will require the labor of a hand during a whole month; admitting $18 for the wages and finding—then $18 deducted from $63, the value of the crop as before stated, the balance, $45, will be the nett profit accruing to the farmer.

Besides such a valuable income, this culture receives additional recommendations from the following circumstances:

1st. It grows in the worst soils, especially if damp and sandy.

2d. It requires no fences, as the cattle do not meddle with it.

3d. Once planted, it requires no attendance except in picking time.

4th. The picking may be performed by boys, girls, old men and old women, who else would be useless on the plantation.

5th. By a process discovered lately, the myrtle wax may be bleached to a degree of whiteness equal to that of bees' wax. This process adds only five cents per pound to the original price, is done in a short time, and within the power of every individual to perform.

6th. A soap equal, if not superior, to any shaving or fancy soap imported from Europe, can be manufactured of the myrtle wax.

A GOOD MINCED PIE FROM SAW-DUST.

Dont be frightened!—A neighbor of mine once desirous of obtaining a steak from his store of beef found it very hard frozen, which rendered it difficult to cut. He therefore used a common hand saw, and sawed it on a clean cloth: his wife observed that she thought the meat thus made fine by the saw, might be the happiest mode of preparing it for a pie. She took it and added the other usual ingredients, and it made even a better and richer pie, than one made by boiling and chopping, &c. which trouble was saved. Sawing is clearly the easiest mode of obtaining a steak when the meat is frozen; the nutritive qualities of the meat lost in boiling are saved in this way, and of course the richer and better the pie.—*Maine Farmer.*

From the New-York Farmer.

PROGRESS OF CHEESE MAKING.

BY EPHRAIM PERKINS.

This article is submitted as a demonstration of what can be effected in our country, by community of exertion and enterprise, directed to one staple commodity; and also what extraordinary impulse has been given in a few years to one department of agriculture, in a small section, by the facilities of transportation on the Erie Canal. Heavy produce is transported from Utica to New-York for 25 cents per 100 lbs. on large contracts, this season.

Much public and general inquiry has, of late, been excited, by the rapid increase, extension, and improvement in cheese-making, in a district of about twenty miles in length, and ten or twelve in breadth, chiefly within, and parts of the towns of Salisbury, Norway, Fairfield, Newport, Russia, and Trenton—and of butter-making in the town of Steuben; being the second tier or range of towns on the north side of the Mohawk river, and within the counties of Herkimer and Oneida. A sparse population was spread over all these towns as early as the year 1800, and in 1815 had become a well-settled country, emigrating to the west; and at that period, and even till the completion of the Erie canal, cheese, as an article of commerce, over and above the home consumption, was an item little thought of or known.

It is supposed that less than 60 tons were annually exported from this district at that period, and this was chiefly confined in its manufacture to a few families in Norway. This district is hilly, well watered, and better adapted to grazing than to any other department of agriculture; and, without recourse to records, it is supposed that it may have doubled its population since 1815; and it is now ascertained that in 1832, though an unfavorable season for making, there was exported, the manufacture of this district, more than one thousand tons of cheese, besides twenty-five tons of pine-apple cheese. Mr. H. Burrell, of Salisbury, sold in New-York market near 400 tons of the same. In the art of cheese-making *improvement* has advanced in this district far towards what, in *this* age, is known of perfection, as will be acknowledged or attested by the extensive cheese merchants in New-York, Philadelphia, and the cities south.

Steuben, early settled by that noted Baron, is much inhabited by emigrants from Wales, and their descendants; has long been almost exclusively devoted to butter-making; and, although a small town, sent, in 1832, one hundred and fifty tons of butter to New-York market—which, as an article to keep good in tubs and firkins, stands high in market. Indeed, some small sections of the said cheese district make butter only.

The writer of this article was bred a farmer, and from the year 1806 to 1813 made a cheese dairy on the farm whereon he now lives, from twenty, and some years from thirty cows. Cheese was then a dull article, and he relinquished that business; and again, in 1828, commenced on a cheese dairy of forty cows, and now has, on the same farm, eighty cows. Inquiries are often made as to theory, and statistical facts, pertaining to this subject, from friends and acquaintances, both near and remote, and he has been requested to communicate in writing the modern process of making, as practised by himself and many others, at this day, and also to point out as distinctly as might be, the difference between the former and the latter process. This has been done, by saying that less heat, and some less salt, is applied in the making, and the cheese made softer, and is kept from spreading and cracking, by swathing, soon after the cheese comes from the press. The milk, in warm weather, is not considerably below the warmth of milk directly from the cow. The rennet must be free of taint, and made in such quantity as to last several weeks, that its power can be relied upon to "fetch the cheese," in three quarters of an hour, or be sure in an hour, so as to "break up," which is done with the hands, from bottom to top of the tub or vat, or with an utensil made of fine brass wire, with a sharp iron or brass rim, in squares of three quarters of an inch, like a sieve, with two high bales crossing each other on the top, and reaching above the top of the tub; when broken up, it is then left for a little time, till the curd settles, and the whey rises on the top; then begin to draw or dip off, and of the first put some over the fire; and with it, as soon as may be, gradually increase the warmth in the tub, working off the whey and making fine the curd, endeavoring always so to manage that the whey is as green as possible. It is a conceded fact, that the greener the whey the richer the cheese. If the weather be hot, and there be any appearance of souring in the tub, the process must be hurried, and less heat applied, or the cheese will be hard and dry, and the yield small in proportion. For the last half hour, we have, in warm weather, about milk or animal heat in the tub or vat, and this is called the scalding process, which, if all works well, is done in about two hours from the setting, and ready to dip off into the cheese basket or cinque. It has, I believe, been a general practice to cool off the curd while in the tub, with cool whey or water, or the cheese will be rank, but we do not so; we let the cheese go to the press with its warmth, except what is imparted by making it fine and stirring in the salt, and think it closes better, and needs much less scalding, and is not so liable to be porous and spongy. We put two pounds of dry Onondaga salt to 100 lbs. of curd, pressed and worked so fine and dry that not more than two quarts of whey can be extracted by the press. We choose to have our cheese made so soft as to need swathing the first or second day; and if the weather be very hot, very soon after they come from the press. This is done with cheap cotton cloth, stained with annotto, and dipped in melted lard, and, by some cased entirely over, there to remain till the cheese goes to market; it is then safe from flies to keep any length of time, if made so as not to leak.

The soft cheese ripens and matures much sooner than the dry hard cheese; the latter will dry much sooner; but maturing and drying are, or may be, very different. Cheese will shrink two to one in October that it will in August, yet it will ripen and mature three to one in August that it will in October and November.

Many suppose that large cheeses require more time to ripen than small ones, but we think not; the ripening process is of a chemical nature, rather accelerated by increased mass than retarded; as is also the mass of the baker, the brewer, and the distiller, by increased mass.

A very little cheese, made to please a child, will soon become dry, but never have maturity or taste. The coloring, if any, should be of annotto, dissolved in pure strong ley, a spoonful or two of which is sufficient for the milk of a large cheese; let the outside be painted with the same soon after the cheese comes from the press, then dry an hour, and be anointed with lard or butter. We do not darken the room, or attempt to keep out the flies, but depend on the soundness of the cheese to save it from their depredations. In hot weather we open our doors and windows, and give air, but cool dry winds, blowing directly on, will crack the cheese. In spring and fall we keep up a generous warmth; and indeed, in the cool damp days in midsummer, have fire in the cheese room stove, and so greatly accelerate the maturing process.

My sons commenced cheese-making the present year the 15th of April, and before August had three tons of cheese in market, which would have passed well with many for old cheese, being so ripened. It is found, by actual experiment, that every pound of butter taken from a cheese will shrink the weight of the same about three pounds for one. The experiment of making cheese of milk directly from the cow night and morning has been tried often in this section, but I know of no one who continues the practice. The yield will be greater, but the cheese rank, carrying into it something of that kind of taste peculiar to milk directly from the cow.

The reservoir for the whey, and every other thing that may have tendency to charge the atmosphere with impurity, should be kept at a sufficient distance; and the room where the milk stands over night, well ventilated.

The question is often asked, how much cheese will each fair dairy cow make in a season? and how much in a day will each such cow make at full grass in May? I answer, 300 lbs. is perhaps about an average yield for a fair dairy well kept; but a very choice selection of cows well kept will sometimes exceed 400 lbs. in a season, and one such cow may make four or five pounds in a day at full grass. We have very few cows of the improved breeds, and very little stock is raised. Many hundreds of cows are brought in annually from a distance, for sale and for use.

EPHRAIM PERKINS,
One of the Com. of the New-York State Agricultural Society for Oneida Co.

South Trenton, August, 1833.

"Living within the above cheese district, I am well convinced that the calculations here made by Ephraim Perkins, Esq. as to the quantity of cheese manufactured in second district, is to be relied on as correct; and his process of making worthy of the attention of those engaged in the dairy business.

W. WILLOUGHBY, M. D.
Late President of the Agricultural Society of Herkimer County."

FARM HORSES FED ON STEEPED BARLEY.

The barley is steeped 48 hours in a close wrought wicker basket, fixed into a cask of water, for the convenience of draining it when taken out. It is then laid on the floor to sprout, where it requires some little care. The kernels should be examined by opening them; and if the nib of the sprout is half way up, it is then ready to use; if suffered to grow through the kernel, then the saccharine matter will be exhausted, and the nutritious part lost. No more should be steeped at one time than is used at this state of vegetation.—*Gardener's Magazine.*

LAWS
WHICH AUTHORISE TRAFFIC IN ARDENT SPIRIT AS A DRINK MORALLY WRONG.

The American Temperance Society, at the commencement, took the ground that to drink ardent spirit is *morally wrong;* and in their Reports they have exhibited the reasons which demonstrate its truth. Millions in this country have embraced this truth, and are now acting under its influence. Its influence has also been extended to other countries, and great numbers in foreign lands are imitating our example.

The next position taken by the Society, was, that it is wicked to make ardent spirit, or to furnish it to be drunk by others. This too they accompanied by legitimate and abundant proof; and it has been embraced; as whole counties in which it is now a violation even of human law to sell it, and of a thousand churches in which there is not a man who prosecutes the business, and thousands of other churches that are struggling to throw off the mighty incubus, abundantly testify. It is shown also by the existence of more than six thousand Temperance Societies, embracing more than a million of members; pledged to abstain from the drinking of ardent spirit, and from the traffic in it, and also to use all suitable means to cause this to become universal. The means by which such a result may be expected, is the universal conviction that the drinking of ardent spirit, or the furnishing it to be drunk by others, is *sin;* an offence against God, and injurious to the temporal and eternal interests of men. Whatever tends to produce this conviction tends to promote the Temperance Reformation; and whatever tends to prevent the one, tends to hinder the other. Perhaps nothing now stands more in the way of producing this conviction, and causing it to become universal, than the fact, that the traffic in ardent spirit is authorized by law; and thus receives the sanction and support of legislation. This is a public testimony to the world that the sale of ardent spirit, and of course the drinking of it, are right; a fundamental and fatal error, destructive in its effects to the life that now is, and to that which is to come. The next thing to be accomplished therefore, is, by the universal diffusion of information and the exertion of kind moral influence, to produce throughout the community the conviction, that the laws which authorise the traffic in ardent spirit as a drink, by licensing men to pursue it, are morally wrong; opposed in their influence to the laws of God; and that the public good, instead of requiring that some men should sell ardent spirit, utterly forbids that this should be done by any; and that no men or body of men who understand, or have the means of understanding this subject, can be instrumental in making such laws without the commission of sin. And as such laws are *morally* wrong, they never can be politically right, or beneficial, or expedient. While Jehovah lives, righteousness, and that alone will exalt a nation; sin in any form, and especially if sanctioned by law, will be a reproach and a nuisance to any people. That this is plainly and strongly the case with the traffic in ardent spirit, and that the laws which authorise it are morally wrong, and in their influence opposed to the will of God, is manifest from the following considerations, viz:

I. Ardent spirit is a poison, and the drinking of it is not needful or beneficial to men. Even the moderate use of it is positively hurtful; and is a violation of the laws of health and of life. Of course no man has a *natural* right to furnish it; or to wish for laws which shall authorise him to do it. And no man acquainted with the subject can be instrumental in making laws which shall authorise others to do it, even in a savage state, without guilt. Such laws would legalize sin, and violate the law of God.

II. No man acquires a right to make such laws by entering into society; and no body of men by the establishment of civil government. The only legitimate object of government is to protect, and to benefit the community. It has no right, any more than individuals, to injure that community; or to pass laws which authorise others to do it. And if it does, it violates the divine will; and the individuals who compose it, will, at the divine tribunal, and ought at the bar of public opinion, to be held responsible for the effects. The personal responsibility of each individual for the influence which he exerts, is in no case merged in the general mass; or swallowed up and lost in the responsibility of the body. Each one is bound by obligations which he can never throw off, in whatever situation or capacity he may act, to honor God, and do the greatest good of which he is capable to mankind. In no case has he a right to injure others or be instrumental in making laws which will authorise them to do it. It would be having a right to do wrong, which carries on its face evidence of falsehood.

III. The authorising of men by law to traffic in ardent spirit as a drink, is inconsistent with the temperance of the community. Temperance is the moderate and proper use of things beneficial, and it is abstinence from things hurtful. Ardent spirit being one of the hurtful things, temperance with regard to this, is abstinence—perpetual, entire, universal abstinence. But by authorising men to sell it, and professing to do this for the public good, legislators declare that to buy and drink it is right, and useful. This is not only false, but promotes intemperance. To use a thing which is in its nature hurtful is intemperance, no less really than to use a beneficial thing to excess; and is often more injurious; especially when the use of it, as in the case of ardent spirit, even in small quantities, tends to a constant increase. To teach the doctrine then by legislation, that it is right to drink it, in any quantity, is to promote intemperance; to inculcate a doctrine which tends to form intemperate appetites, and which lies at the foundation of a great portion of all the drunkenness in the world. It does immense injury in another way, by increasing the difficulty of convincing men that to drink ardent spirit, or to furnish it to be drunk by others, is sin. Many see no difference between what is legal, and what is right. With them, the standard of right and wrong is human law. If a thing is legal and they wish to do it they take it for granted that it is right. Show that it dishonors God, and destroys men, and is therefore wrong, they meet you with the fact that it is legal, and therefore conclude that it is right; and thus they ward off the conviction, which they would otherwise feel, of its enormous wickedness and guilt. They tell you that it is allowed by law; that they have gotten a license and paid for it; that this is a land of liberty; and begin to clamor about their rights to increase the taxes, demoralize the character, destroy the health, shorten the lives, and ruin the souls of men; or else, which is more common, contend in opposition to facts that their business does not do this. "If it did," say they, "legislators would not license it. They know what is right, and as they have made laws, authorizing it, and as they expressly say, for the public good, it is right, legally, and morally right for us to continue to sell it,—all its consequences," which they acknowledge are tremendous, "and all that temperance people say to the contrary notwithstanding." This, were legislators right in authorising the traffic, would be true; and it would present a barrier to the triumph of Temperance, which would be absolutely and forever impregnable; and it would roll the burning current of desolation and death over man to all future generations. And the fact that legislators, as well as rum-sellers and rum-drinkers act as if it were right, and as if the public good required that some men should continue the traffic, presents one of the greatest obstacles to the progress of the Temperance Reform. It prevents in the minds of thousands, the conviction of the demoralizing character, the deadly effects, the enormous injustice, the gross oppression, the high handed immorality, and the tremendous guilt of that desolating traffic. Were it not for the ramparts which legislation has thrown around it, the pressure of public indignation, as light and virtue increase, and facts are developed, would sweep it away; or sink it into the abyss from which its fires, smoke, and stench, would no more escape to annoy and desolate the earth.—[*To be continued.*

From the Genesee Farmer.

VEGETATION.

The celebrated Dr. John Mason Good, when writing on the different stimulants contained in the atmosphere which are beneficial to vegetation, says, "Ammonia is a good stimulus, but oxygen possesses far superior powers, and hence without some portion of oxygen few plants can ever be made to germinate. Hence, too, the use of cow dung and other animal recrements, which consist of muriatic acid and ammonia; while in fat, oil, and other fluids, that contain little or no oxygen, and consist altogether, or nearly so, of hydrogen and carbon, seeds may be confined for ages without exhibiting any germination whatever. And hence, again, and the fact deserves to be extensively known, however torpid a seed may be, and destitute of all power to vegetate in any other substance, if steeped in a diluted solution of oxygenated muriatic acid, at a temperature of about 46 deg. or 48 deg. of Fahrenheit, provided it still possess its principle of vitality, it will germinate in a few hours. And if, after this, it be planted as it ought to be, in its appropriate soil, it will grow with as much speed and vigor as if it had evinced no torpitude whatever."

In the latter part of 1826, I received several packets of seeds which had come from the Cape of Good Hope and New South Wales, with part of which I made several efforts on various plans to cause their vegetation, but I was invariably unsuccessful. The residue by chance were put in my trunks, and there remained until the fall of 1828, when I first read Dr. Good's method. I immediately made the experiment, and with the greater part I was perfectly successful.

Alexander Gordon.

☞**Mr. B. Nason of this town, raised the present season, 81½ bushels of Oats per acre—3 acres in the piece.—*The Age, Augusta, Me.***

NEW ENGLAND FARMER.

BOSTON, WEDNESDAY EVENING, OCT. 30, 1833.

TOASTS
DRANK AT THE BRIGHTON CATTLE SHOW.

We were able to obtain but a few of the sentiments, which were elicited by the festivity of this occasion, but we are sure that their quality will amply atone for any deficiency in quantity. Otherwise and witty sayings were uttered and applauded, but like many brilliant things, were (so far as our memory is concerned) as evanescent as the scintillations of the Aurora Borealis.

The United States of America—Their strength, prosperity and glory, lie *in their union.*

The Commonwealth of Massachusetts—May she ever remain true to her own interests, true to her own character, and true to the whole country.

The Governor of the Commonwealth—Nine years of social and political prosperity under his administration, are the best proof of his wisdom and patriotism.

The late President of this Society, Mr. Lowell—a farmer both practical and scientific; a benefactor to this Society, whose services are never to be forgotten.

The Twenty-four States—A team strong enough for any work, provided they do not break the chain.

In proposing a toast, Mr. Welles observed, that it might be thought proper he should report to the Society thus assembled, that he had represented them at the Worcester agricultural Show—and the Massachusetts Agricultural Society had been noticed in that gracious manner so customary and so complimentary by the president of that society, to which he had the honor to respond.

In the Exhibitions of the Day there was much to admire, and it seemed difficult to conjecture where the fertility of production in that beautiful county might pause. The president of that society had exhibited an apple which he now made room for in his carriage, and had brought to Brighton; this he invited the company to view [the apple here raised] and in reference to which he asked leave to propose the following toast:

The Orator of the Day—He engrafts the scion of public usefulness on the stock of private worth.

After some pertinent remarks the Governor expressed a compliment to the Orator, and toasts with pleasant and appropriate introductions were offered by Mr. Everett, Judge Story, and Mr. Webster.

The removal of the deposits from the barn yard to the field—a constitutional measure for the benefit of the *local banks.*

The Speaker of the day—Old Virgil may have spoken well of agriculture in poetry—we are satisfied with its praises in prose.

By the President—*M. Emanuel Fellenburg* of Switzerland, an Honorary member of this Society—alike celebrated for his great practical skill in husbandry, as for the important and valuable instruction in his favorite pursuit, constantly and gratuitously imparted to the young men in his vicinity.

By Mr. B. V. French—*The Rev. Farmer at Meadowbank;* the Arthur Young of America; his theory and practice promise for New England what the Rev. Author's did for old England—may the happy influence of his example and industry prevail.

Hon. Henry Clay was admitted an Honorary Member of the Massachusetts Horticultural Society at their last meeting.

Enormous Beet. Mr. George Newhall of Dorchester has raised this season a Sugar Beet, which exceeds, so far as our observation has extended, all of its kind that was ever ycleped a Mammoth Vegetable. It weighs without the top 23 lbs! It was presented on Saturday last to the *Mass. Hor. Soc.* and may now be seen at the office of the N. E. Farmer.

New kind of Corn. The same gentleman, mentioned above, has imported from the South, and left at the N. E. Farmer office an ear of corn, of a singular and to us non-descript kind, in which every kernel has a separate glume or envelope like the chaff of wheat. The specimen left with us is not ripe, being planted late, but it is thought that it will prove valuable as food for cattle.

Prodigious Turnip. A Turnip was raised the present season, by Mr. George Latimer, of Hartford, Vt. which weighs 16½ lbs. and its circumference is 38½ inches. It may be seen at the office of the N. E. Farmer.

ROLLING WHEAT GROUND.

Farmers are often heard mourning the effects of winter in injuring their wheat fields. The great and sudden changes of temperature throw the roots out of the ground, and thus kill the plant. Rolling the ground after the wheat is sown has a very great tendency to prevent injury from frost and thaws. Next harvest, many a one, we dare say, will lament that he did not get and use a roller.—*New York Farmer.*

AMERICAN INSTITUTE.

The following are among the Premiums awarded by the American Institute at its Annual Fair, October, 1833.—

To the Great Falls Manufacturing Company, Somersworth, N. H. for the second best blue and black Broadcloths—a premium.

To the Middlesex Manufacturing Co. Lowell, Mass. for the best piece of Cassimere, (drab and printed)—a Silver Medal.

To the York Manufacturing Co. Saco, Maine, first premium for bleached and brown Canton Flannels—a Silver Medal.

To Robinson, Jones & Co. Attleborough, Mass. for the best specimen of Military, Naval and Sporting Buttons, and for the truth and finish of plain flat Buttons—a Silver Medal.

To J. M. L. & W. H. Scovill, Waterbury, Con. for the second best Silver Plated Metal—a Silver Medal.

To Oliver Ames, Easton, Mass. for the best Spades and Shovels—a Silver Medal.

To Daniel Adams, Springfield, Mass. for the best Sand paper—a premium.

To Allen & Co. Boston, and Wm. Minns, New York, for the second best Account Books—a premium.

To Oliver Perkins, Maine, for a Press, upon the principle of the inclined plane, very powerful, and requiring but small power—a premium.

To P. Hubbard, Vermont, for a Rotary Hand Pump, simple, powerful and lasting—a premium.

To the Boston Crown Glass Company, for well made articles of excellent quality—a premium.

To Day, Venables & Taylor, Norwalk, Con. for good articles of Flint Stone Ware—a premium.

ITEMS OF INTELLIGENCE.

An experiment was made some time since on the Dansville and Pottsville railroad, over the inclined plane, in order to ascertain its practical operation. The plane is 800 feet in length, and 200 feet in perpendicular height. The car, which was drawn by a descending one, passed up in 90 seconds, and without the least interruption to its smooth progress. Water power, it is said, will be used on these inclined planes, being at present attended with far less expense than that of steam machinery.

The *Omnibus* spirit has extended itself to Charleston, S. C. We observe by a recent number of the Courier, that an Omnibus has commenced running at certain hours of the day to various designated points.

A letter from Oxford, Chenango County, New York, states that the quantity of butter was fully one eighth to one quarter greater than ever was known, and that the farmers have bountiful crops of every thing except corn. Letters in fact from every part of the State of New York, concur in the statement, that for years the crops have not been equal to those of this season.

The Horticultural Garden of Mrs. Parmentier, on the Jamaica turnpike, two and a quarter miles from Brooklyn Ferry, was sold on Friday, for the sum of $57,000. The garden comprised twenty-four acres, and has been purchased by a company, for the purpose of converting it into building lots.

Law for Travellers.—A court in Cincinnati recently decided that it is the duty of stage proprietors, to provide good and sound carriages, horses, and harness, a skilful driver, and not to take more than a reasonable load. Should they travel in the night, it is their duty to carry lights. In cases of accidents, occasioned by a fault in any of these particulars, the proprietors are liable.

During the late exhibition of manufactures by the Franklin Institute, in Philadelphia, there were $1,400 collected; and about 40,000 persons as spectators.

A letter from Hartford says, that a piece of one of the boilers of the boat New England, was found at a distance of two miles from the scene of the explosion.

There is scarcely a greater degree of mortality on record, as occurring in one family, than that mentioned as having recently taken place in the family of Daniel Bamby, of Berks County, Pa. From the 28th of August to the 22d of September, no less than *seven* members of this family, including its head, were carried off. A general want of cleanliness, and a cellar filled with stagnant water, are said to have been the probable cause of this unusual fatality in one household.

A friend who has had an opportunity of noticing the rain guage at the Hospital, mentioned to us that between the 7th inst. and yesterday at 9 o'clock A. M., there had fallen ten inches of water in rain. This is the greatest quantity of water ever known to have fallen in this country, in the space of time. The average quantity of rain falling annually for the last twenty-three years, is about thirty-six inches.—*U. S. (Philadelphia) Gazette.*

The Charleston Patriot says, it is understood that the Bank of South Carolina has refused to receive the United States deposites.

Gale on Lake Erie.—A severe gale was experienced there on the 17th inst., by which a large number of vessels on the Lake were driven ashore—roofs swept off of buildings, and chimneys blown down, and other damage done.

Great Fire.—An extensive conflagration took place in Somerset, (Penn.), on the morning of the 16th. At half past two a fire was discovered in the house owned by J. F. Cox, Esq., and occupied by several families, and